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*Date of Application, 18th May, 1892*
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## PROVISIONAL SPECIFICATION.

### Digestive Biscuits.

I, FREDERICK WILLIAM FLETCHER Beauchamp Lodge, Enfield, in the County of Middlesex, Manufacturing Chemist do hereby declare the nature of this invention to be as follows :—

The object of my invention is to supply in the convenient form of biscuits, the natural digestive ferments known as pepsine, pancreatine, and other allied bodies.

I propose to introduce into biscuits either during the process of their manufacture, or afterwards, a certain proportion of the aforesaid digestive ferments. Biscuits so prepared can be taken as an ordinary article of diet, and will, at the same time possess valuable digestive properties.

Dated this 18th day of May 1892.

FRED. W. FLETCHER.

## COMPLETE SPECIFICATION.

### Digestive Biscuits.

I FREDERICK WILLIAM FLETCHER of Beauchamp Lodge, Enfield, in the County of Middlesex, Manufacturing Chemist do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

The object of my invention is to supply in the convenient form of biscuits, the natural digestive ferments of the gastric juice and pancreatic juice known as pepsine pancreatine and other allied bodies.

To make biscuits according to my invention a suitable proportion of one or more of the aforesaid natural digestive ferments is mixed with any ordinary ingredients used in making biscuit, dough or paste and formed therewith into dough or paste, and the dough or paste thus prepared is baked into biscuits, care being taken that the temperature of the oven does not rise to a point at which the activity of the digestive ferments would be impaired.

The relative proportions of one or more of the natural digestive ferments, and the biscuit dough or paste may vary considerably, but I give the following as an example :—

Take of—

| | |
|---|---|
| Pepsine - - - - - - - - - - - | 128 grains. |
| Biscuit dough or paste, sufficient to yield when baked - | 16 ounces. |

Each biscuit when finished to weigh one-eighth of an ounce, containing about one grain of pepsine.

As an alternative method I may take biscuits which have been already baked, and add thereto any suitable proportion of one or more of the aforesaid natural digestive ferments, either in solution or mixed with sugar, gum, white of egg or other adhesive material, the biscuits being afterwards dried, if necessary, in a current of warm air or a cool oven.

Biscuits prepared in accordance with my invention as above described can be taken as an article of diet, and will possess valuable digestive properties.

[*Price* 8*d*.]

Having now particularly described and ascertained the nat… tion and in what manner the same is to be performed I declare that what I claim is :—

Digestive biscuits containing one or more of the natural digestive ferments of the gastric and pancreatic juices prepared substantially in the manner herein described.

Dated this Seventeenth day of February 1893.

FRED. W. FLETCHER.

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